

MEXICAN STREET CORN

PREP TIME

5 mins

COOK TIME

10 mins

SERVINGS

Up to you

INGREDIENTS

Corn on the Cob
Aioli
Liquid Smoke
Smoked Paprika

Fresh Coriander
Parmesan
Lime

INSTRUCTIONS

- Heat a frying pan or griddle pan on a high heat.

- Cook the Corn Cobs for about 10 minutes or so, turning regularly, until cooked through and nicely charred in places. Remove from the heat.

- Mix some Aioli with a little Liquid Smoke to taste, and brush over the Corn.

- Serve the Corn with a sprinkle of Smoked Paprika, chopped Coriander, grated Parmesan and Lime Wedges.

It's barely a recipe, but TOTALLY AMAZING!!!